



29th Annual Best of the Shuswap Pie Baking Contest: Calling All Pies

Contest Rules:

- 1. Eligibility:**
Pies must be made the old-fashioned way, from scratch, and fall into apple, fruit, or berry categories. Custard or meringue pies will not be accepted.
- 2. Submission Deadline:**
Pies can be submitted on **Saturday, February 22, 2025**, from **10:00 am to 11:00 am** at **The Mall at Piccadilly, center court.**
- 3. Labelling:**
Each pie must be clearly labelled with the participant's name, address, email, phone number, and the type of pie.

Judging Criteria:

- 1. Authenticity (5 Points):**
 - Uses fresh/frozen fruit with original ingredients, avoiding canned fillings.
- 2. Appearance (5 Points):**
 - The filling stays in the pie (properly sealed).
 - Neat edges and top crust.
 - There are few air pockets.
 - The colour of the crust, i.e., golden brown.
- 3. Crust (10 Points):**
 - Taste.
 - Flakiness with lots of layers.
 - Shortness, meaning it falls apart easily.
 - The bottom crust should not be soggy.
- 4. Filling (10 Points):**
 - A pleasing combination of flavours.
 - The thickness of the sauce is appropriate for the fruit.
 - Balance of fruit and sugar.

Prizes:

- **1st, 2nd, and 3rd place winners** will receive the title, a prize ribbon, a gift, and dinner theatre tickets for two to the summer production of Villains and Vittles Dinner Theatre.

For more information or to pre-register for the contest, contact us at **250-832-5243** or visit **www.salmonarmmuseum.org**.